



## BEAUJOLAIS “LES PIERRES DORÉES”

**Grape varietal:** 100% Gamay

**Vineyards:** Pierres Dorées area, Beaujolais - France

**Denomination:** Appellation Beaujolais Contrôlée

**Average age of the vines:** 40 years

**Soil:** Clay and limestone

**Harvest period:** First part of September

**Vinification:** Manual harvest, whole berry fermentation, partial carbonic maceration, temperature-controlled fermentation in stainless steel tanks.

### WINE FACTS

**Alcohol content:** 12,5% by vol.

**Sugar:** 2 grams per liter.

**Color:** Ruby red, brilliant.

**Aroma:** Delicate fruity aromas, raspberry, subtle earthy notes.

**Palate:** Medium-bodied dry red with fruit reminiscent of cherries and violets.

**Food suggestions:** Summer sausage, white meats, grilled fish, charcuterie.

**Serving temperature:** 17° C/ 63° F or slightly cool during summer.